GIÓ
RESTAURANT

NHÀ HÀNG GIÓ

Food Menu

A CELEBRATION OF ASIAN CUISINE

Nestled by the tranquil shoreline in the resort, Gió Restaurant invites you to indulge in an exquisite culinary journey, where authentic Vietnamese gastronomy meets the vibrant flavors of Asia. Thoughtfully crafted with the finest locally sourced ingredients, especially Phu Quoc seafood, each dish is our exquisite celebration of tradition techniques reimagined with a touch of global inspiration.

Set against the backdrop of spectacular sunset views, Gió Restaurant invites guests to immerse themselves in the mesmerizing symphony of ocean waves, and savor every bite in the breathtaking open-air dining experience right by the sea.

TINH HOA ẨM THỰC CHÂU Á

Nép mình trầm tĩnh bên bờ biển yên bình, nhà hàng Gió chào mời Quý khách bước vào hành trình ẩm thực tinh tế, nơi tinh hoa ẩm thực Việt Nam giao thoa cùng bản sắc hương vị phong phú của châu Á. Được tuyển chọn chu đáo từ những nguyên liệu địa phương tươi ngon, đặc biệt là hải sản trứ danh Phú Quốc, mỗi món ăn là sự tận tâm của đội ngũ Bếp khi kết hợp hài hòa giữa công thức nấu ăn truyền thống cùng tinh thần sáng tạo, mang đến những món ăn hấp dẫn phục vụ đa dạng khẩu vị quốc tế.

Trước khung cảnh hoàng hôn rực rỡ, nhà hàng Gió là địa điểm tuyệt vời mời gọi thực khách đắm mình vào bản giao hưởng của thiên nhiên sống động hướng về biển khơi, lắng nghe tiếng sóng vỗ rì rào, cảm nhận làn gió mơn man và chầm chậm thưởng thức hương vị tinh túy của món ngon lay động đến từng giác quan.

Starters

CÁC MÓN KHAI VỊ

Grilled Chicken Satay — 195
Gà Nướng Sa Tế

Chicken breast, lemongrass, peanut butter, served with herbs, satay sauce

Grilled Prawn Meat On Lemongrass — 210
Chạo Tôm Bọc Sả Cây Nướng

Prawn, minced pork, pork lard, lemongrass, served with herbs, sweet & sour fish sauce

Grilled Beef Lemongrass — 220
Bò Nướng Sả Ớt

Beef top blade, lemongrass, bell pepper, onion, served with herbs, green chilli sauce

Vietnamese Spring Rolls — 230
Chả Giò Việt Nam

Prawn, pork, carrot, black fungus, vermicelli, cassava, shiitake mushrooms, egg, rice paper served with herbs, sweet & sour fish sauce

Crispy Prawn — 250
Tôm Bách Hoa

Prawn, fish cake, pork lard, panko flour, served with herbs, plum sauce

Grilled Pork Skirt With Herbs — 260
Chẳng Dừng Nướng Thảo Mộc

Pork meat, doi seeds, mac khen leaves, served with green chilli sauce

Crispy Soft Shell Crab — 280
Ghẹ Sữa Chiên Giòn Sốt Đặc Biệt

Soft shell crab, crispy flour, egg, served with mixed salad, special sauce

Crab Spring Rolls — 290
Nem Cua Bể

Crab meat, prawn, pork, carrot, black fungus, vermicelli, cassava, shiitake mushrooms, egg, rice paper, served with herbs, sweet & sour fish sauce

: Chef Recommendation | Gợi ý của Bếp trưởng

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Soups

CÁC MÓN SÚP

Chicken Noodle Soup — 250

Phở Gà

Traditional Vietnamese soup with shredded chicken, onion, basil, lime, horn pepper, sprout, local herbs, rice noodle

Beef Flank & Brisket Noodle Soup — 250

Phở Nạm Bò & Gàu Bò

Traditional Vietnamese soup with beef brisket, onion, basil, lime, horn pepper, bean sprouts, local herbs, rice noodles

Cobia Sweet & Sour Broth — 280

Canh Chua Cá Bớp

Cobia fillet, tomato, local herbs, okra, horn pepper, bean sprout, pineapple, sweet & sour tamarind soup

Prawn Sweet & Sour Broth — 280

Canh Chua Tôm

Prawn, tomato, local herbs, okra, horn pepper, sprout, pineapple, sweet & sour tamarind sauce

Grouper Sweet & Sour Broth — 280

Canh Cá Mú Nấu Ngót

Grouper fish fillet, pineapple, tomato, scallion, celery, onion

Hot Pot

MÓN LẨU

Chicken Farm Mushroom Hot Pot — 700

Lẩu Gà Rẫy Nấu Nấm

Chicken thigh, four types of mushrooms, napa cabbage, mustard greens, daikon, corn, Vietnamese herbs, egg noodles

Seafood Hot Pot — 800

Lẩu Hải Sản

Prawn, squid, cobia, morning glory, banana flower, tomato, pineapple, lemon-grass, enoki mushroom, mustard green, corn, fresh rice noodle

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Salads

CÁC MÓN GỎI VÀ XÀ LÁCH

Green Garden Salad — 170
Xà Lách Dầu Giấm
Green lolo lettuce, radicchio, green sprout, onion, cherry tomato, bell pepper mixed with balsamic dressing

Fresh Summer Rolls — 210
Gỏi Cuốn Tôm Thịt
Prawn, pork, cucumber, rice paper, rice noodle, chives, herbs, served with peanut fish sauce

Grilled Pork Rolls — 210
Gỏi Cuốn Nem Nướng
Grilled pork, rice noodle, rice paper, papaya, carrot, cucumber, and herbs, served with peanut fish sauce.

Phu Quoc Chicken Farm Salad — 225
Gỏi Gà Rẫy Phú Quốc Xé Phay
Farm chicken, herbs, onion, prawn cracker

Beef Jerky Papaya Salad — 290
Gỏi Đu Đủ Khô Bò
Beef jerky, papaya, carrot, cherry tomato, onion and herbs, served with sweet and sour fish sauce.

Phu Quoc King Prawn Pomelo Avocado Salad — 290
Gỏi Bưởi Bơ Trái Tôm Cồ Phú Quốc
Prawn, squid, pomelo, avocado, carrot, onion, herbs, served with sweet & sour fish sauce

Seafood Mango Salad — 290
Gỏi Xoài Hải Sản
Prawn, squid, green mango, chili pepper, onion, peanut, herbs, prawn cracker, served with sweet & sour fish sauce

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Main Courses

CÁC MÓN CHÍNH

Stir-fried Morning Glory with Garlic — 160
Rau Muống Xào Tỏi

Morning glory, garlic

Stir-fried Mixed Vegetables — 180
Rau Củ Quả Xào Thập Cẩm

Napa cabbage, bok choy, carrot, broccoli, garlic

Braised Chicken Lemongrass — 230
Gà Kho Sả Ớt

Chicken thigh, lemongrass, shallot, scallion, horn pepper, served with mixed salad served with steamed rice

Stir-fried Chicken Basil Curry Sauce — 230
Gà Xào Lá Quế Sốt Cà Ri

Chicken thigh, lemongrass, garlic, basil, kaffir lime leaves, horn pepper, coconut milk, and curry sauce, served with steamed rice.

Chicken Curry — 230
Cà Ri Gà

Chicken thigh, sweet potato, taro, carrot, lemongrass, shallot, horn pepper, basil, coconut milk, served with steamed rice or bread

Steamed Sea Bass with Soy Sauce — 230
Cá Chẽm Hấp Xì Dầu

Sea bass, ginger, horn pepper, scallion, celery, carrot, coriander, served with steamed rice

Crispy Sea Bass with Special Sauce — 250
Cá Chiên Giòn Sốt Tôm Trứng

Sea bass fillet, crispy flour, egg served with mixed salad, served with steamed rice

Caramelized Cobia In Claypot — 310
Cá Bớp Kho Tộ

Cobia, pork, Phú Quốc fish sauce, horn pepper, pepper, scallion, served with mixed salad, served with steamed rice

Sizzling Cobia Fish — 350
Chả Cá Lã Vọng

Cobia fillet, scallion, dill, peanut, and local herbs, served with rice noodle and sweet and sour fish sauce

Grilled Cobia Chilli Sauce — 350
Cá Bớp Nướng Muối Ớt

Cobia fillet with chili sauce, served with mixed green mango salad and steamed rice

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Caramelized Prawn In Claypot — 310

Tôm Rim Tiêu Xanh Phú Quốc

Prawn, Phú Quốc fish sauce, horn pepper, green pepper, scallion, served with mixed salad and steamed rice

Grilled Prawn with Chilli Sauce — 320

Tôm Nướng Muối Ớt

Prawns with chilli sauce, served with green mango salad and steamed rice

Stir-fried Squid Sweet & Sour Sauce — 350

Mực Xào Chua Ngọt

Squid, bell pepper, pineapple, cucumber, tomato, onion, served with steamed rice

Grilled Squid with Satay Sauce — 380

Mực Nướng Sa Tế

Squid, satay sauce, served with green mango salad with steamed rice

Stir-fried Seafood Eggplant In Claypot — 320

Cà Tím Tay Cầm Hải Sản

Prawn, squid, eggplant, ginger, scallion, black bean sauce, served with mixed salad, served with steamed rice

Stir-fried Seafood with Vegetables — 320

Hải Sản Xào Rau Củ

Prawn, squid, broccoli, carrot, nappa cabbage, bok choy, string bean, served with steamed rice

Stir-fried Tofu Seafood In Claypot — 320

Đậu Hủ Tay Cầm Hải Sản

Tofu, prawn, squid, ginger, scallion, black bean sauce, served with mixed salad, served with steamed rice

Stir-fried Beef with Bamboo Shoot Vegetables — 250

Bò Xào Rau Củ Măng Trúc

Beef top blade, bamboo shoot, broccoli, carrot, napa cabbage, bok choy, string beans, served with steamed rice

Grilled Beef Wrapped In Lolot Leaves — 280

Bò Nướng Lá Lốt

Minced beef top blade, pork lard, lolot leaves, peanut, and local herbs, served with rice noodle, sweet and sour fish sauce.

Stir-fried Beef with Garlic — 280

Bò Cháy Tỏi Lá Mắc Mật

Beef top blade, bell pepper, onion, cucumber, served with steamed rice

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Stir-fried Beef with Phú Quốc Pepper Sauce 300

Bò Xào Sốt Tiêu Phú Quốc

Beef top blade, bell pepper, onion, cucumber, scallion, served with steamed rice

Grilled Chicken Rice 250

Cơm Gà Nướng

Chicken thigh, fried egg served with mixed salad, steamed rice, sweet & sour soy sauce

Kimchi Beef Fried Rice 250

Cơm Chiên Kim Chi Bò

Fried rice, beef top blade, kimchi, egg, scallion

Crispy Pork Sweet & Sour Sauce 250

Thịt Heo Sốt Chua Ngọt

Collar pork, crispy flour, bell pepper, pineapple, cucumber, tomato, onion, served with steamed rice

Grilled Pork Skewer Rice 280

Cơm Thịt Heo Xiên Nướng

Pork belly, fried egg served with mixed salad, steamed rice, sweet & sour fish sauce

Crab Fried Rice 310

Cơm Chiên Ghẹ

Fried rice, crab meat, corn, carrot, pea, egg, scallion

Seafood Fried Rice 310

Cơm Chiên Hải Sản

Fried rice, prawn, squid, corn, carrot, pea, egg, scallion

Stir-fried Beef Egg Noodle 310

Mì Xào Bò

Egg noodle, beef top blade, napa cabbage, bok choy, carrot, celery, lingzi mushroom, coriander

Stir-fried Beef with Flat Rice Noodle 310

Hủ Tiếu Xào Bò

Flat rice noodle, beef, chives, sprout, carrot

Stir-fried Seafood with Egg Noodle 350

Mì Xào Hải Sản

Egg noodle, prawn, squid, napa cabbage, bok choy, carrot, celery, lingzhi mushroom, coriander

Stir-fried Seafood with Flat Rice Noodle 350

Hủ Tiếu Xào Hải Sản

Flat rice noodle, prawn, squid, chives, sprout, carrot

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Sweet Delights

CÁC MÓN TRÁNG MIỆNG

Homemade Ice Cream 100
Kem Tươi Nhà Làm
Vanilla, chocolate, strawberry, coconut, mint chocolate

Seasonal Fruit 150
Trái Cây Theo Mùa

Vietnamese Flan 250
Bánh Flan Việt Nam
Fresh milk, condensed milk, egg, sugar

Chocolate Fondant *(please allow 25 minutes)* 250
Bánh Sô-Cô-La Tan Chảy
Chocolate, flour, butter, egg, sugar, cacao powder, and 1 scoop of ice cream

Classic Tiramisu 250
Bánh Tiramisu Kiểu Cổ Điển
Mascarpone, coffee, sugar, whipping cream, egg, wheat flour

Mango Coconut Cake 250
Bánh Xoài Dừa
Mango, mango purée, coconut milk, coconut juice, lemon, corn flour, whipping cream, egg, honey

Mango Sticky Rice 250
Xôi Xoài
Sticky rice, mango, coconut milk, sugar, rice flour

Italian Meringue Tart 250
Bánh Tart Chanh
Butter, sugar, lemon, wheat flour, egg

Green Bay Chocolate Cake 250
Bánh Sô-Cô-La Green Bay
Egg, sugar, almond powder, cocoa powder, chocolate, whipping cream, butter, coconut milk, glucose

Peanut Butter Mousse 250
Bánh Bơ Đậu Phộng
White chocolate, peanut butter, gelantine

Mulberry Fruit Cheesecake 250
Bánh Phô Mai Dâu Tằm
Mulberries, cream cheese, fresh cream

Myrtle Panna Cotta 250
Bánh Panna Cotta Sốt Sim
Myrtle fruit, butter, sugar, almond, flour, green apple, vanilla, egg, condensed milk, fresh milk, white sugar

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